



Rummage around: Rummage sale customers Jafar and Susan Manselle and their daughter Kaya Rose, 1, of Boston, stop to visit with friends in Seymour.

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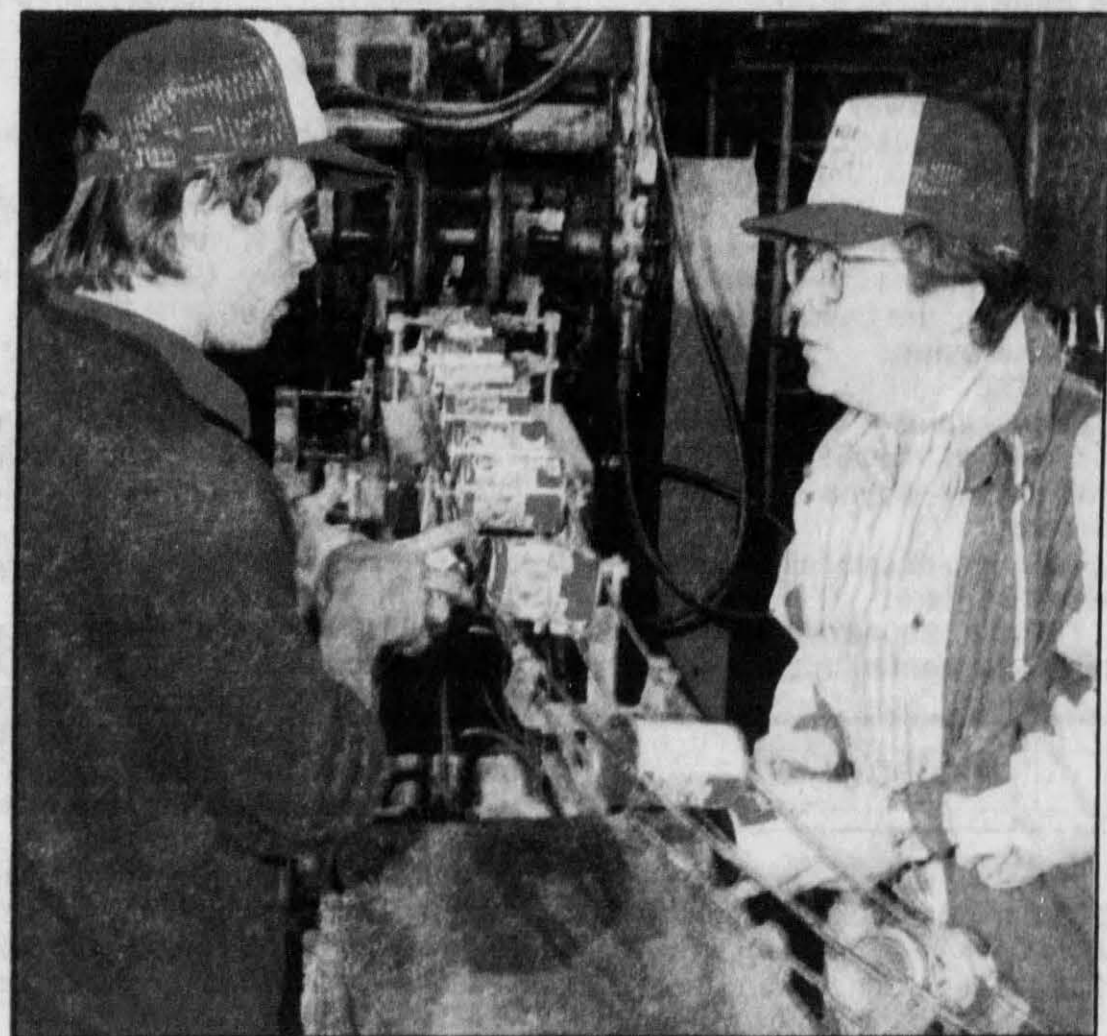
— Farmer Carl Schaumberg



High and tight: Barber Tom Seidl spikes the hair of Robert Ziese, 5, at Tom's Clip and Snip in Seymour. Robert is the son of Cathy Zeise of Green Bay.



Hungry Holsteins: Carl Schaumberg checks the feeding system for a herd of cows at the Idlewild Farm near Seymour. He runs the farm with his brother Jon.



In the can: Seymour Canning Co. president John Selmer, right, chats with employee Jerry Anschutz of Seymour.

Seymour stands for burgers and farming

By Lisa Sumter

Press-Gazette

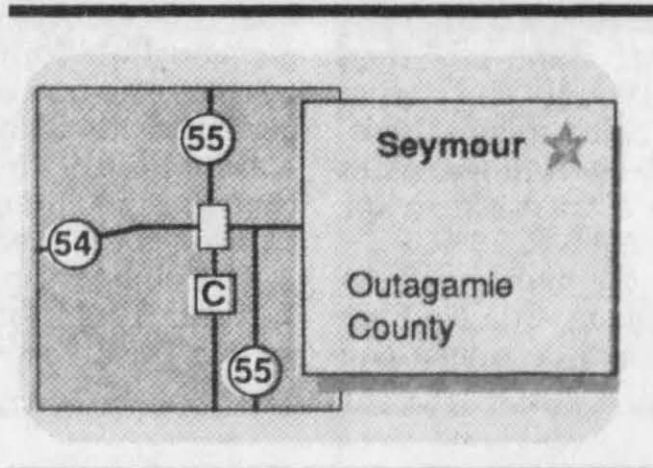
SEYMOUR — This is just a friendly city and a nice place to raise a family to some people.

To others, it will reign forever as the birthplace of the hamburger.

For Carl Schaumberg it embodies a farming tradition that has been the backbone of his family for almost 70 years.

Schaumberg and his brother Jon run the 340-acre Idlewild Farms on State Highway 54 on the outskirts of Seymour. The farm has been in the family since 1919, when his grandfather bought it, Schaumberg said. His parents and grandmother still live in the small white farmhouse on the property.

A dairy herd and feed crops of alfalfa



and corn dominate activity at the farm. Gathered around the trough, cows munched indifferently as Schaumberg reflected on the rural road his life has taken.

"The thing that kept my brother and

myself in it was my dad's commitment to farming," Carl Schaumberg said. "He had a good living farming and showed you can do it. Sure there's bad times, but I don't think we've ever been totally discouraged."

A short trip west from the Schaumberg farm takes a traveler into downtown Seymour. Small banners welcome visitors to "The Home of the Hamburger."

Seymour got a taste of fame in 1989 when it cooked up a scheme to establish the city of 2,868 as the hamburger's birthplace. Thousands attended the first Home of the Hamburger Festival in August and sampled a 5,300-pound burger — the world's largest.

**Press-Gazette photos
by Joan Gutheridge**

The huge grill used to prepare the burger and a giant-sized spatula still can be seen downtown. Another festival is planned for Aug. 4.

"We had a lot of fun with the idea," said Tom Seidl of Tom's Clip and Snip.

The two-chair barbershop was full on a recent cloudy day as Seidl put the finishing touches on a customer's cut.

"When the weather's bad, that's when you get lots of people in the barber shop," he said, glancing out the front window.

Customers can get a haircut for \$4 — \$3.50 for a child's cut. A child's first haircut is free.

Seidl has owned the shop 8½ years. He sold it once, but bought it back about 1½ years ago.

Please see **Seymour/B-2**

Seymour

"I like working for myself and I like the barbering," he said.

Seidl has seen commerce decline here, although business is making a comeback, with new businesses moving in and old ones expanding.

One business locally owned for 65 years is adding to its operation. Seymour Canning Co. just finished a warehouse and plans to build new offices this summer. The company is run by the third generation of two local families — the Farleys and Selmers.

Seymour Canning employs about 35 year-round workers and 200 to 250 during growing season, President John Selmer said. Peas, green beans, wax beans, corn, sauerkraut, beets, carrots and pota-

toes are packed at the plant.

Selmer said Seymour always was a good growing area, helping the canning firm maintain a strong link with the community.

"We've got growers who are third generation, so we've got ties here that go way back," he said.

Mary Pat Van Schyndel, a 21-year resident, and Ann Samson, who has lived here all her 33 years, talked about their city while potential customers browsed at a neighborhood rummage sale.

"You can still have the advantages of the big city here, but it's nice to raise your kids in a smaller town," Van Schyndel said.

Samson agreed, describing herself as a "lifer."

■ **Next week:** Frog Station in Kewaunee County

The Seymour file

☐ **Population:** 2,868

☐ **Playing house:** That toy tea set little Susie sets up for an afternoon tea party with her favorite doll and teddy bear may have been produced in Seymour.

Chilton Globe manufactures children's housekeeping toys — miniature pots and pans, dishes and tea sets. The Seymour plant, in operation since 1973, employs 130 people and ships its products nationwide, Jim Poellman, vice president said.

☐ **It's only natural:** Students in the Seymour School District get

hands-on experience with nature at Fallen Timbers Environmental Center, between Seymour and Black Creek. It is owned and operated by five area school districts and two area colleges.

Environmental programs are conducted by center staff members on 456 acres of meadows and woodlands, Director Libby Dorn said. About 8,000 to 8,500 students and Scouting groups visit the center each year. Public programs also are available.